



Mexican Chocolate Banana Cake

Author: Amber Gibson

Servings: 9
Serving Size: 86 g
Protein Per Serving: 1.5 g
Calories Per Serving: 203

Ingredients:

- 2 Banana(s), fresh, peeled, medium
- 1/2 c Sugar, White Granulated
- 1/4 c Sugar, Brown, packed
- 1/2 c Applesauce, unsweetened
- 88 g Unsweetened Vanilla Yogurt Alternative
- 168 g Cook for Love Baking Mix
- 20 g Cocoa, Baking
- 1 tsp Baking Soda
- 1/2 tsp Salt
- 1 tsp Cinnamon, ground
- 1/8 tsp Pepper, red or cayenne, optional
- 70 g Chocolate Chips
- 1 tsp White Vinegar

Directions:

1. Preheat oven to 350 degrees. Spray an 8x8 baking pan with cooking spray and set aside.
2. In a medium size bowl add the mashed bananas, sugars, applesauce, and yogurt. Use a spatula to mix the ingredients. Mix until just combined.
3. In another bowl, combine the CFL mix, cocoa powder, baking soda, salt, cinnamon, and cayenne pepper (if using). Lightly whisk to combine.
4. Add half the dry ingredients to the banana mixture, using a spatula to fold them together. Once incorporated, add the last half of the dry ingredients and fold just until combined. Add the chocolate chips and lightly mix.
5. Last, add the vinegar to the batter and mix to combine. Pour into prepared baking pan and immediately put in the preheated oven. Bake for 30-35 minutes, until a toothpick tested in the center comes out clean. Allow to cool for 10 minutes and then it is ready to serve!